

Product Specification Sheet – Curry Flavours Spice Mix

Title Chicken Korma Curry Spice Mix

Level Mild 

Overview: - Korma is a dish originating in the Indian subcontinent, consisting of meat or vegetables braised with yogurt or cream, water or stock, and spices to produce a thick sauce or glaze.

Korma has its roots in the Mughlai cuisine of the Indian subcontinent. A characteristic Mughal dish, it can be traced back to the 16th century and to the Mughal incursions into the region. Kormas were often prepared in the Mughal court kitchens, such as the famous white korma, perhaps garnished with edible silver, said to have been served to King Shah Jahan and his guests at the inauguration of the Taj Mahal.

The flavour of a korma is based on a mixture of spices, including ground coriander and cumin, combined with yogurt kept below curdling temperature and incorporated slowly and carefully with the meat juices.

Also, pairs with Beef, Vegetables, Seafood, Lamb, Cottage Cheese and Potatoes.

What you'll need	Chicken Thickened Cream
-------------------------	----------------------------

Instructions to Prepare

See Quantities as per below table.
<ol style="list-style-type: none"> 1. Add Oil and water, 2. Add chicken pieces and bring to boil 3. Add spice mix and stir well 4. Finally add thickened cream and simmer off. Simmer on low heat. 5. Chicken Korma is ready to serve

Spice Mix	100grams	1kg
Cooking Oil	70ml	700 ml
Water	600ml	6 Ltr's
Diced Chicken Pieces	1 Kg	10 Kg
Spice Mix	100 grams	1 kg
Thickened Cream	150ml	1.5 Ltr's
Cook Loss	5%	5%
Total Yield	1.8 Kg	18 Kg

Pack	Retail Pack	Food Service Pack
Weight	100 grams	1 kg
Price per pack		
Serves	8 serves	80 serves
Yield	1.75 kg	17.5 kg
Barcode	9348630001051	9348630002058

Hint:- 1. For a Healthier option, use a chicken breast meat and fresh or carnation milk instead of thickened cream.

2. Garnishing with Coriander leaves and almond or cashew nuts if desired

3. Add a dollop of Butter while cooking for a better taste

Ingredients: - Dehydrated vegetables (tomato, garlic, onion), maltodextrin (maize), sugars, spices (fennel, ginger, cardamom, cloves, coriander, cumin, turmeric, nutmeg, pimento, cassia powder, chilli), thickener (1422), salt, milk powder, flavour, cheese powder (milk), acidity regulator (330, 327, 270, 262), dextrose (tapioca maize), yeast extract

Allergens: - Milk

Nutritional Information

	Per 100 grams
Energy	1388kj
Protein	8.1g
Fat, total	2.7g
Fat, saturated	0.8g
Carbohydrates	64.0g
Sugars	20.8g
Dietary Fibre	7.6g
Sodium	3906mg



Food Safety System in place



Bain- Marie Stable

Held Covered For no More Than 4 Hours



Freeze-Thaw Stable

Thawed under 0-5°C Chilled Conditions



Cook Chill Stable

When Prepared As Per Directions, Chilled



Below 0-5°C, then reheated

Nut free Range



Our Details

Curry Flavours

12 Jusfrute Drive

West Gosford NSW 2250

Email admin@curryflavours.com.au

Website www.curryflavours.com.au

Phone: 1300 2 CURRY (1300 2 28779)

Storage For Maximum Freshness, Store In A Cool Dry Place